

Bottomless Food & Drink 69 pp

Bottomless Food 45 pp

Bottomless Brunch includes all items from the menu except those listed in the A La Carte section. Bottomless Brunch must be enjoyed by the whole table. Kindly note there is a 2-hour time limit per table.

Bottomless Comida

Seasonal Fruit Cocktail, orange juice, berries, fruit espuma, agave honey, bee pollen V 10

D'leña Caesar Salad, romaine, cotija cheese, heirloom cherry tomatoes, grilled croutons, smoked egg, charred Caesar dressing * D,G 16

Shrimp Aguachile, habanero citrus broth, mango, onions, tomato* G,S 17

Tuna Coconut Ceviche, leche de tigre, red onion, cucumber, orange blossom honey, toasted coconut * G 19

~~Mahi Mahi Ceviche, mango, cucumber, cilantro, lichee citrus broth G S 18~~

Birria Beef Tacos, chile de árbol peanut sauce, pico de gallo, cilantro, green tomatillo salsa, radish G,N 19

Taco Campechanos, suadero beef, pork chorizo, salsa borracha, onions, cilantro 18

Tacos de Champiñón, braised adobo mushroom, black bean purée, pico de gallo, molcajete salsa, cotija cheese D,G,V 17

La Baja Fish Taco, aji amarillo slaw, pico de gallo, salsa verde cruda, pickled chili, flour tortillas D,G,S 21

Enfrijochiladas, black bean sauce, scrambled eggs, bacon pork chorizo, pico de gallo, guajillo crema, cotija cheese D,G 15

Steak And Eggs, fried egg, creamy potato, poblano rajas, charred tomato salsa, chimichurri* D 28

Rancheros Divorciados, fried egg, pork chorizo, poached corn tortilla, spicy bean purée, chili morita sauce, salsa verde, charred panela cheese, crema fresca * D 18

~~Huevos Rancheros, scrambled egg, ranchera sauce, crispy corn tortilla, potatoes, crema, queso fresco D V 16~~

D'leña Crispy Chicken Waffles, crispy chicken tenders, chipotle glaze, pickled chili, maple syrup salted caramel sauce, agave syrup D,G,S 18

Carnitas Skillet, shredded pork shank, celery root purée, sun-dried chili sauce, pickled chili D 20

~~Carnitas skillet, salsa macha, pickled chilies, melted chihuahua cheese, cilantro D 20~~

Chilaquiles & Cecina, sundried beef, tomatillo sauce, black bean purée, crema fresca, cotija cheese, onion, peppers D,G 17

add two fried eggs* 8

Cazuela, creamy guajillo sauce, potato hash, fried egg, queso fresco, pickled onions, avocado* D

~~Cazuela, smoked egg, charred tomato salsa, potato hash, panela cheese D,V 15~~

Zarandeado Salmon, citrus napa cabbage, chipotle mayo chili aioli, corn pico de gallo* G,S 28

Grilled Street Corn, bacon, cotija cheese, chipotle mayo aioli, tajín D,V 10

Churros, cajeta caramel sauce, chocolate sauce D,G,N,V 10

A la Carte

Guacamole, avocado, tomato, onion, cilantro, lime G,~~S~~,VG 15

Pork Belly Guacamole, avocado, bacon, cotija cheese, pickled chilies D,G,~~S~~ 18

Crab Guacamole, smoked jumbo crab, corn esquites, old bay aioli ~~mayo~~, jalapeño G,S 22

Queso Fundido, melted cheese, tomatillo salsa cruda, caramelized onion, corn tortillas D,V 21

Choice of: cecina, chorizo or mushrooms V

Tomahawk & Eggs, mezcal flambéed tableside, ~~four~~ fried eggs, potato hash, bone marrow butter, street corn cazuela *

D -~~160~~ 150

Postres

Carajillo Crème brûlée, licor 43, espresso, served table side D,V 14

Mil Hojas Pancake Argentino, crêpes, warm cajeta caramel, whipped cream, strawberry, salted caramel ice cream D,G,V

14

Sorbets & Gelatos, seasonal flavors D,~~G~~,V 9